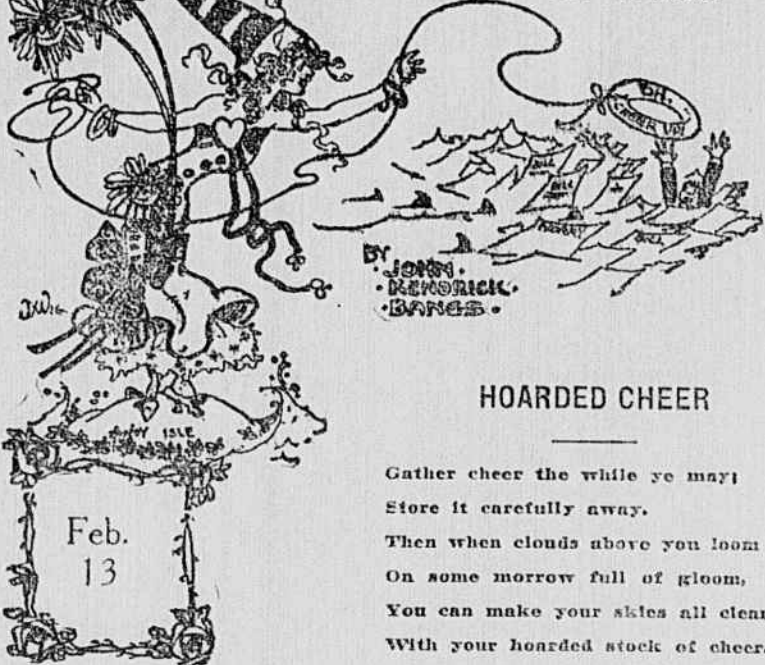


Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



HOARDED CHEER

Gather cheer the while ye may!
Store it carefully away.
Then when clouds above you loom
On some morrow full of gloom,
You can make your skies all clear
With your hoarded stock of cheer.



One of the new turbans made in dull, dark-blue duvetyne, with two ears of white fur as trimming.

FROM OUR READERS

Stuffed Peppers.

Get large, green peppers; cut off the top; take out the core and seeds; wash well; stuff with any kind of finely-minced meat, mixed with bread crumbs, butter and salt. Put in a pan with a little butter and water, and bake, basting frequently. They are done when the pepper is soft enough to eat.

Asparagus Dates.

One can of asparagus, one cup of milk, two level tablespoons butter, one of flour, one-half teaspoon salt, one-eighth teaspoon red pepper, eight pats shells. Wash and drain the asparagus, cut in small bits; add one tablespoon of butter, salt and pepper, then make a sauce of the milk, flour and one tablespoon butter; put the asparagus in and let all get hot; fill the pate shells, which have been heated, and serve hot. If fresh asparagus is used, take two bunches. Hot and proceed as above.

Stuffed Potatoes.

Roast nice large potatoes (Irish); when done cut in half lengthways; take out the inside; do not break the shells. Mash with salt, butter and white pepper to taste. Put back in the shells. Whip up the white of an egg, put it over the top and run in the oven a minute; the egg can be left off if desired. Serve hot.

Baked Bananas.

Take ordinary bananas, cut about one-quarter inch off each end, but do not peel them. Put in a baking dish and bake until done—about fifteen minutes—turn once so they will cook on both sides. When done they should burst open. Serve in same dish.

Fried Peaches.

Take firm, open-stone peaches; wipe clean, half and place them flat side down in hot butter; fry and turn and then fill with sugar and cook until tender. Serve hot.

Lyonnaise Potatoes.

Put one pint of milk in a frying pan, add piece of butter size of an egg, salt and pepper to taste; mix a teaspoon of flour with cold milk and add this and stir until it thickens. Have six or eight cold boiled Irish potatoes cut in slices or pieces; put these in the boiling milk and boil all together ten or fifteen minutes, stirring constantly to keep from burning.

French Fried Potatoes.

Put the potatoes and cut them in long strips; lay for a little while in ice-cold water, or with ice until they are cold. Dry on a towel; drop in boiling hard deep enough to cover them, and when they are brown take them out with a spoon with holes in it and lay them in a colander in the oven to drip. Don't salt until ready to serve, which should be as soon as possible.

Potatoes in Cakes.

Cold, mashed potatoes, one egg, a little flour to bind them, enough milk to make them soft enough to form in flat cakes. Fry in hot hard and turn over and brown on other side. Rice or hominy may be done the same way.

To Clean White Silk.

An easy way to clean white silk without using gasoline is to lay it on a sheet of soft white tissue paper, cover it thickly with flour, lay another sheet of tissue paper on top, and roll it all up as tightly as possible. Leave it for a few days, and then take it out and shake it well. Be sure to use white tissue paper and not colored for wrapping the silk.

Brushes and Brooms.

BY FRANCES MARSHALL.

A well-cared-for brush or broom lasts twice as long as one that is not well cared for. In the first place, every brush and broom, excepting the flat-backed sort, for clothes and hats, should be hung in such a way that the bristles or broom-straws do not rest on the wall or floor. Hangers come for brooms—metal clamps that are nailed or screwed to the wall—that allow the broom to hang free of the wall. An easy way to hang a broom properly without such a hanger is to run a string through a hole bored with a gimlet an inch or so from the top end of the handle and knot it securely, and to hang this over a peg or nail driven in the wall. Brushes of all sorts and sizes, if they have handles at one end, can be hung in the same way. Brushes with flat backs can be laid on their backs, as in this position the bristles cannot be injured. To clean brushes, use warm water, to which a little ammonia or borax has been added. Immerse the brush, and move it about until the bristles look clean. Then rinse it thoroughly, first in the warm water, then in cold water. The way to wash a broom is to dip it in a pailful of hot soapsuds and water. Splash it up and down a few times, until it looks clean. Then dry it rather quickly. If the edges of a brush or broom are irregularly worn, trim the bristles or corns even while they are wet.

RICE—AND OTHER THINGS

To Make Rice Griddle Cakes—Soak two cups of rice in warm water over night. In the morning drain off any water that is left and add a well beaten egg and two cups of sour milk; then stir in enough sifted flour, mixed with a little salt, to make a stiff batter. When the batter is smooth add a teaspoonful of soda. Drop in spoonfuls on a hot griddle and brown on both sides. Serve with maple syrup or with butter and sugar or with bacon.

For Frozen Rice and Puddings—Line a mold with cold boiled rice. Fill the center with canned peaches, cut in small pieces and sweetened to taste. Cover them with rice. Bind a cloth over the top of the mold or about the edges of the metal cover, if there is one, with melted paraffin. When this has hardened put the mold in salt and ice and leave it there for three hours. Unmold the pudding and serve it with whipped cream.

For Rice Muffins—Mix two well-beaten eggs with a cupful of milk and stir these into a cupful of boiled rice. Sift two cups of flour with half a teaspoonful of soda, a teaspoonful of cream of tartar, four saltspoonfuls of salt and a tablespoonful of sugar. Gradually add the rice and milk mixture to these dry ingredients. Bake in muffin pans, well buttered, in a moderate oven.

Did you ever try popped rice? It is delicious. It must be prepared in a popper made of fine-meshed wire. Some of the corn-poppers have meshes too coarse for rice. It is popped in the same way as corn—over a bed of hot coals. And the same thing makes the two cereals pop—the expansion of the moisture in the starch cells. This popped rice can be eaten as a breakfast food, with cream and sugar.

Sweet rice croquettes can be made from cold-boiled rice. Mold the rice, which must be thoroughly cooked, into balls. Scoop out a cavity in each ball and put in it some rich preserve or strawberry or raspberry or damson jam. Cover the jam with more rice and dip each croquette in beaten egg and cracker crumbs. Fry in deep fat a golden brown.

Rice cooked with cheese and tomato is an unusual and appetite-provoking dish. To make it prepare a well-seasoned tomato sauce and mix well-boiled rice with it. Use just enough sauce to moisten the rice. Put this in a buttered dish and sprinkle it with grated cheese. Mix the cheese in lightly with a fork. Then sprinkle more cheese over the top and put a last layer of buttered bread crumbs over it. Brown lightly and serve very hot.

SUNDAY NIGHT SUPPER

Can Be Made Most Attractive Meal of Whole Week. Sunday night is the maid's night out in many homes, and the Sunday supper can be made one of the most attractive meals of the week. In setting the table, dispense with the tablecloth, but put pretty lace-trimmed or hemstitched doilies under each plate. These sets of doilies, with centerpieces to match, are inexpensive and very effective. They also help to lessen the heavy bills, for they can be laundered at home. A vase of flowers or a table fern or plant in a small jardiniere, in the center of the table, adds to its attractiveness.

Cold meat and salad are time-approved dishes for Sunday night supper, and it is but very little extra trouble to have some clear soup ready to heat up and serve in bouillon cups for the first course. The dish on which the cold meat rests should be garnished with parsley, and the salad may be simply made if it has a lettuce foundation.

Bread, cheese, biscuits, preserves, coffee and tea, or some simple dessert—is wide choice in finishing the meal.

A half-pound of cranberries stewed with plenty of sugar can be divided into four little glasses and served with whipped cream on top, and dried fruit or fruit salad can be used in the same way, and look and taste unusually appetizing. Wine or sherbet glasses do for this purpose.

Possibly the hostess who delights in chafing dish cookery best enjoys preparing the Sunday night supper, for she can make omelets, scramble eggs and cheese, or Welsh rarebits on the dining-room table, although most of us prefer the quiet, unobtrusive meal that has little to prepare on the "maid's night out."

Renovating Grease Spots. Benzine or naphtha is the best thing for removing grease spots from woollens, while ether or chloroform should be used on silks and other delicate fabrics. Whatever solvent is used should be applied with a thick piece of cotton to avoid the danger of dust.

Batter Bread that Makes YOUR MOUTH WATER

MADE WITH Good Luck Baking Powder

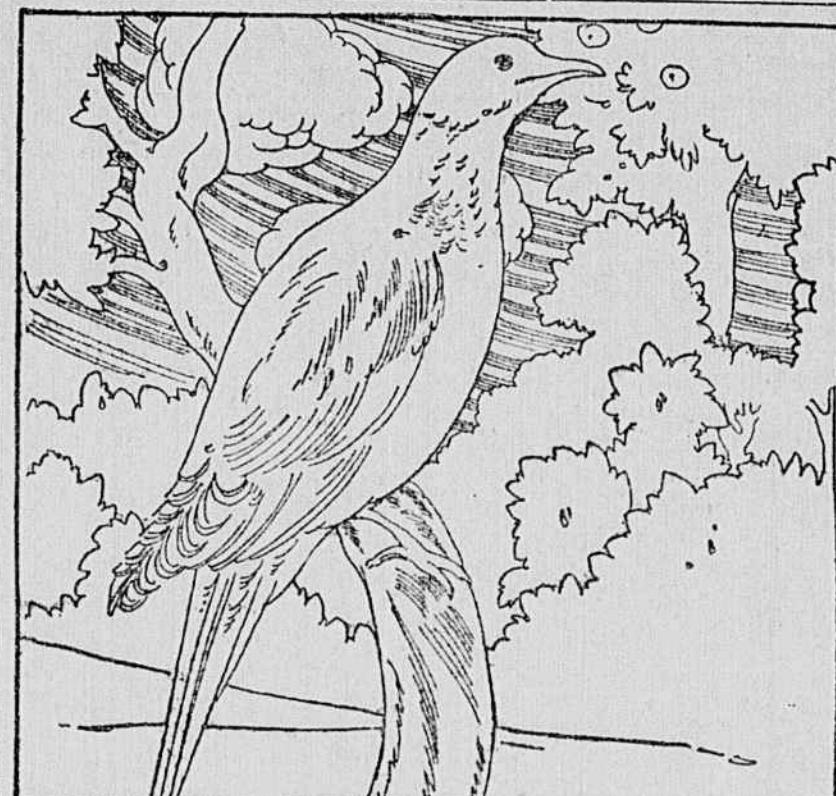
"Good Luck's" purity is guaranteed under the Pure Food and Drugs Act. For sale by grocers everywhere. Ask for it.

The Southern Mfg. Co.
Richmond, Va.

New Indian Animal Stories

Where the Wood Pigeons Went.

By John M. Oakison.



The above sketch is for children. Get out your paint boxes and color the animal to suit yourself.

Long time ago, as every one knows, the wood pigeon was the messenger of the animals who went in search of food for them when there was no longer enough to eat where they lived. Every one has heard of the time the wood pigeon led them from the Far North to the South, where the berries were hanging ripe on the bushes and the nuts were rattling down from the trees.

Then came a time when all the wood pigeons went away—they have never come back. Where did they go? You may ask all the men who write the books, and they cannot tell you; and even most of the old men among the Indians who live in the woods and know about animals and bird folks don't know where the wood pigeons went. But the grandfather of one of the little ones who lived in the woods once told that little one where the wood pigeons went, and this is the story:

Of course the animals and the birds all came down from the world above the arch of the sky because that land got so crowded that they could no longer find enough to eat up there. The water birds were sent down to this earth (which was all covered with water then) to start the land; and after a while the rest followed.

At first the animals and the birds all lived in a part of the world where it was winter half the time and summer half the time. If they wanted to live through the winter, they would have to work hard all summer to store up food for the long months when the snow and the ice were thick over the woods and the streams.

We do not like to work hard all summer, said many of the birds and animals, though some of them, like the bear and the beaver, really didn't mind the winter. So, those who didn't like the winter got together in council and they agreed that the wood pigeon should go and find a place where

the summer was longer. After a while the wood pigeon came back and said that she had found a place where the summer was twice as long as the winter.

Then let us all go there at once," cried the rabbit, and the parrot said the same thing right after rabbit. It is a habit the parrot fell into very early!

And most all of the animals and the birds agreed. But after they had been in the new place a long time, many of them wondered if they could not find another place where the summer would be three times as long as the winter. And again the wood pigeon set out to find such a place. When she came back and said that she had found it, the birds and animals were glad, and once more most of them went on.

Well, when they had three months of winter and nine months of summer, every one thought they would be satisfied. But then some of the laziest of them began to wait until they could go to a place where there was no winter at all.

"And it mustn't be too hot, either," growled the cougar, and the parrot said the same thing.

So, once more the wood pigeon set out to find a place where there is no winter, where it is never too hot, and where there is plenty to eat for all of the birds and animals.

That was a hard task to put upon the wood pigeon; so hard that she has not yet come back to tell about it. Of course, of course, when she did not come back, another wood pigeon was sent, and then another and another and another; and it wasn't so long that the last one went away to find the land where the laziest of the birds and animals would like to find. Just where that land is not even the old grandfather of the little Indian boy could tell. Like the rest of us he must wait until the wood pigeons get back to tell about it.

KITCHEN WRINKLES

The best way to test silk is to cut off a small piece and burn it. If it burns out quickly, leaving a clear, crisp, gray ash, the silk is pure; but if it smolders and leaves a heavy reddish-brown ash it has been treated with chemicals and will not wear well. Lime powder well sprinkled where cockroaches abound will drive them away.

If bacon is soaked in water for a few minutes before frying it will prevent the fat from running out.

When starching holland pinafores, put a little strong tea into the starch. This keeps the garments in good color.

When boiling fowl or fish add to the water in which they are boiled the juice of half a lemon. This will make them beautifully white.

If moths are in a carpet, spread a damp towel over the part and iron it dry with a hot iron. The heat and steam will kill the worms and eggs.

When washing camels leathers add a little salt to the water. This cleans them beautifully and helps to make them soft and pliable.

When making a roly-poly pudding, after spreading the paste with jam, smooth a layer of fine bread crumbs before rolling and tying up. This prevents the jam from boiling out.

Old nail holes in wood may be filled up by mixing sawdust with glue till it is the consistency of stiff paste. Press this compound into the holes and it will become as hard as the wood itself.

Before using a new saucepan fill it with water with a lump of soda and some potato peelings, and let it boil for some hours. Then wash out thoroughly and all danger from poisoning from the tinned lining will be gone.

To prevent window-blind cords breaking, dust the cords and then rub them over with a well-greased rag. The snapping is caused by friction, which impoverishes the cords, and they are further weakened by the sun and weather.

It is an excellent plan to keep in the kitchen a bottle filled with equal parts of linseed oil and lime-water, to alleviate the pain of burns. Shake the bottle well before using the lotion, and keep the burned parts from the air by covering with lint.

Spring Hats.—The straw proclaims them. Ribbon is often to the rescue. Sable fur appears on cream straw. Taffeta is modish combined with straw.

Velvet and moire are likewise liked with straw. A deep violet velvet hat is faced with moire togeal.

Moire promises to be a big feature in millinery. The new sailor is narrow of brim, with a crown like a derby.

Most of the brims of the all-straw hats are made double, which thickens and softens the edge.

HATS AND COIFFURES

Colors, Shapes and Arrangements Which Are Now Liked.

Hats are all perky, impudent things, suggestive of turned-up noses, smart sayings and a certain defiance. They grow taller and narrower in the crowd, the days go by, and they are chiefly made in moire, taffeta, jet and tulle. Notes of color are to be found in wings of kingfisher blue, golden paradise, amber flowers, or flame-colored velvet wings. But black still looks best. The hats for the South tend toward white, with a note of colored ribbon or a few feathers and there have been seen one or two with white brims round a crown of flowers.

The velvet, tulle or silk hat which is shaped like a cock's comb, is a good deal worn by older women, and the profile is good if it is satisfactory.

Less and less is the parting being worn in coiffures, and more and more is the fringe becoming the fashion. Certainly the modern hairdressing is elaborate and, with the exception of the woman with a low forehead, no one finds it becoming in its natural state. The hair has to be piled so high on the crown and the head that the front is necessarily bare, hence the waved front with fringe and side curls. For the women who will be as near the fashion as possible the parting, even though very slightly, is absolutely necessary, unless the hair grows very low on the brow. Otherwise the strained effect on the face is too painful, especially in these days of nervous tension.

Making Your Own Glue.—A simple, effective glue that is harmless, colorless and odorless can be made by adding ordinary tap water to water and boiling.

For Chapped, Blotchy, Red or Wrinkled Skin.

(From Family Physician.)

Do you realize that just beneath that coarse, rough or discolored complexion there is an exquisitely beautiful skin of youthful tint and delicacy? If you could only bring this complexion to the surface, discarding the old one! You can—in the easiest, simplest, most natural manner imaginable. Just get an ounce of ordinary mercuric wax at any drug store, apply nightly like cold cream, removing it mornings with warm water. The wax assists Nature by gradually taking off the lingering particles of dead and half-dead surface skin, causing no discomfort whatever. Ordinarily it takes from a week to ten days to complete the transformation. Cutaneous defects like chaps, pimples, blotches, liver spots, moth patches, freckles, of course, disappear with the old skin. Nothing else that I know of will accomplish such wonderful results in so short a time.

Fine lines and even the deeper wrinkles often appear at this season. In such cases nothing is better than a face bath made by dissolving 1 oz. powder of camellia in 1-2 pt. which has. This is remarkably effective.—Advertisement.

Ask Your Doctor

And why not? Yet some people act as if a medicine could take the place of a doctor! The best medicine in the world cannot do this. If we did not believe doctors endorsed Ayer's Cherry Pectoral for coughs and colds, we would not offer it to you.

J. C. Ayer Co., Lowell, Mass.

Costume of blue satin, embroidered in black.